

Courtesy of Tipsy Thaiger

STARTERS & SIDES Tipsy Thaiger

Tipsy Thaiger's fiery collards

By Sarra Sedghi · Rough Draft Atlanta, 2/3/2026

Ingredients

- [ ] 160 grams of collard greens, de-stemmed and cut into ribbons (about one large bowl or handful)
- [ ] 1 Tbsp soybean paste
- [ ] 1 Tbsp minced garlic
- [ ] 1/2 tsp chopped Thai chili (or to taste)
- [ ] 2 Tbsp neutral oil (or pork lard, optional)
- [ ] 1 tsp white sugar
- [ ] 1 tsp Seasoning soy sauce (green cap)
- [ ] 1 sweet Thai pepper, sliced (for color and aroma)
- [ ] White pepper, to taste

Directions

1. **Combine the ingredients:** Add collard ribbons to a large bowl. Layer all remaining ingredients, except the oil, on top.
2. Heat a wok or large pan over high until it's very hot. Add the oil, then immediately toss in prepared collards and seasonings all at once.
3. Stir-fry continuously until collards are just wilted, about 3 to 5 minutes.
4. Serve immediately.

The story

This week, we're sharing a recipe for Tipsy Thaiger's fiery collards. Tipsy Thaiger Product Experience Director Birdie Niyomkun said the dish was inspired by pad pak boong fai dang (morning glory – aka water spinach stir-fry). It's a late-night favorite in Thailand.

"After a fun night out, friends in Thailand often end up at rice-porridge [jok] shops, ordering made-to-order dishes to share — simple, fiery, and deeply comforting," Niyomkun said. "Since we're in the South and surrounded by beautiful local collards, we love using them as a substitute to achieve a similar texture and bold, leafy bite."

Niyomkun said cooking the greens over high heat creates the signature "wok hei" flavor. "Wok hei," which translates to "breath of the wok" in Cantonese, refers to the smoky caramelization found in Cantonese cuisine and stir-fried dishes.

Niyomkun recommends sourcing ingredients at an international supermarket, such as Buford Highway Farmers Market, noting that some seasoning, like the Thai soybean paste and Seasoning soy sauce, are readily available online.

The restaurant finishes the dish with a savory baked breadcrumb topping made from sourdough found at Mission Bakery in Roswell, house-made garlic oil, soybean paste, and a touch of sugar. While the collards easily pair with warm rice porridge (jok), Niyomkun said you can pair it with water-cooked oatmeal.

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